

DINNER SATURDAY MAY 18

SMALL THINGS

Vegetarian

CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl

715 GREEN SALAD two sisters greens, sherry vin, goat cheese, strawberry 12

FRENCH FRIES house cut, herb salt, served w/aioli, truffle cream & ketchup 11

OLIVES w/ citrus, herbs & red bell pepper 8

HOUSE FOCACCIA rosemary, flake sea salt, garlic shallot oil, side of red sauce 9

GARLIC PARM BAGUETTE balsamic, olive oil, black pepper 9

GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12

BRUSSELS caesar, pickled raisin, crouton, parm 11

WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9

Meat & Seafood

ANTIPASTI FRITTI fried pepperoni, provolone in pastry w/ red sauce & balsamic aioli 12

STEAK TARTARE black garlic aioli, artichoke ravigote, egg yolk, pickled peppadew drops 16

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 13

DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14

AHI TUNA CRUDO sun chips, passionfruit vinaigrette, wasabi cream & pomegranate 18

SMOKED SALMON DIP deviled egg crème fraiche, cucumber w/ crisps 14

PASTA

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 34

LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 27 add shrimp 9

CRAB RAVIOLI mascarpone & ricotta pasta, butter-poached crab, cognac cream, herbs 34

PENNE RAGU braised pork & beef, tomato sauce, butter, parm 26

LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 29

SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 26

ENTREES

PAN ROASTED SALMON* spaghetti squash, shallot beurre blanc, caviar, polenta, grapes 37

PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34

FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato salad 55

THE RIBEYE* two pounds, with a side of fries 77

Bloody Mary \$8
Michelada \$8

MANGO
DAIQUIRI
RUM, MANGO, LIME 14

Strawberry
Margarita
reposado tequila,
agave, lime 14

SPECIAL THINGS

CRISPY SOFT SHELL CRAB BLT

local tomato, crab hush puppies,
clam strips, garlic aioli,
side cocktail sauce 26

SOFT SHELL CRAB LETTUCE WRAPS

smoked eggplant crema, 715 BBQ sauce,
cucumber pickles 18

TOMATO SALAD

pickled watermelon, white balsamic,
shallot, basil ricotta, local herbs 13

WILD MUSHROOM GNOCCHI

prosciutto, fig & vermouth cream, fennel,
parm, fried garlic 27

VEAL PICCATA

brown butter, lemon & capers,
side of 'gnocchi & cheese'
w/ mushrooms 36

SMOKED PORK CANNELONI

fresh pasta, smoked pork, chicken,
bechamel, cheese 25

CHICKEN PARM

breaded & fried w/ crispy goat cheese
risotto, red sauce, pesto & parm 37

GRILLED LAMB LOLLIPOPS

(NZ, halal) pomegranate molasses, harissa
crème & dukkah 33

GRILLED OCTOPUS

green garlic latke, fermented garlic, chili-
grapefruit relish, nuts 23

LOBSTER SALAD

poppysseed vinaigrette, apple,
fingerling potato, pistachio, arugula 26

BURRATA

tomato concasse, pickled shallot, golden
tomato, saba 16 (add prosciutto for \$7)

HACKELBACK CAVIAR

truffle cream, crispy capers, chives,
potato chips 20

SLUSHIES

PIÑA COLADA
ALCOHOL-FREE \$10
WITH BACARDI \$14

MIDORI SOUR
IT'S GREEN \$14

Executive Chef: Kelly Conwell
Sous Chef: Nick Haley

*consuming undercooked or raw meat, poultry, seafood or eggs
can increase the risk of foodborne illness.

Not every ingredient is listed-please notify server of allergies
gluten-free fusilli pasta can be substituted

Cocktails

SPRINGTIME

PERMAFROST

raspberry gin, salted juniper, lemon,
lavender 13

RANCHITO

blanco tequila, passionfruit cordial, lime, soda 13

PALISADE SIDECAR

peach cognac, honey, thyme, citrus 14

TURMERIC G&T

gin, turmeric cordial, tonic 13

ON AN ISLAND IN THE SUN

rum blend, citrus, ginger, apricot,
pineapple, cinnamon 14

PISCO PRINCE(SS)

peruvian brandy, lime, kiwi, herbal notes 14

715 CLASSICS

FORMER SPY

vodka, limoncello, lavender, lemon 14

BASIL RICKEY

cucumber-fennel infused gin, basil,
lavender, lime 14

GREEN LINE

pepper infused vodka, cucumber, mint,
honey, lime 14

CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

THE 715 MARTINI

red bell pepper gin, peppadew & onion,
manzanilla sherry, a lil brine 13

Wine by the Glass

 5oz gls \$ | bottle \$

Villa Sopita Sangiovese 2018 Italy 10 | 40

Opolo Summit Creek Cabernet 2021 Paso Robles 16 | 64

Caymus Cabernet 2021 Napa 45 gls | 180 btl

Banshee Pinot Noir 2022 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Riparosso Illuminati Montepulciano d'Abruzzo 2020 14 | 56

Orange Wine: Breaking Bread Marmalade Sonoma 12 | 48

Perelada Cava NV Spain 11 gls | 44 btl

Castell de Sant Pau Sparkling Rosé NV Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

Villa Fassini White Blend 2021 Italy 10 | 40

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

Cakebread Chardonnay 2020 Napa 25 gls | 99 btl

te Pā Sauvignon Blanc 2022 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio Alto Adige 14 | 56

Kung Fu Girl Riesling 2022 Columbia Valley 11 | 44

Vietti Moscato D'Asti 2023 Piedmont 10 | 40

ZERO-PROOF THINGS

BENEFIT OF THE DOUBT

lyre's london dry, citrus cordial, ghia,
orange flower water 11

PHONY NEGRONI

from st. agrestis in brooklyn 12

LYRE'S AMALFI SPRITZ

italian-style spritz
perfect beachside vibes 12

LYRE'S CLASSICO SPRITZ

perfectly bubbly, properly tart,
hints of pear & apple 12

\$25 WINE BOTTLES

Flaco Tempranillo, Spain
Esprit De Fonrozay, Bordeaux
Patamar Red Blend, Portugal
Spinelli Montepulciano D'Abruzzo
Fontella Chianti, Italy
Sur De Los Andes Malbec, Mendoza

Les Allies Brut Sparkling, France
La Bastarda Pinot Grigio, Italy
Alvarez De Toledo Godello, Spain
Kuranui Sauv Blanc, Nz

COFFEE TEA SODA

San Pellegrino 1L 7

Perrier 4

Orange Cream Soda 5

Vanilla+Lavender Cream Soda 5

Harney & Sons Bottled Iced Tea 4

Ginger Beer 4

Coke, Diet Coke, Sprite, Orange 4

Ginger Ale 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Mocha / Chai Latte 5

Mighty Leaf Hot Tea 4

BEER

Michelob Ultra 6

Miller High Life 4

Boulevard Wheat 6

Boulevard Tank 7 8

Boulevard Single-Wide IPA 6

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6